

Inspection details with violations, recommendations and corrective action.

| Item No. | Description  | Points Deducted |
|----------|--|-----------------|
| 19       | Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored | 2               |

**Site:** MAIN GALLEY - ICE MACHINE SECTION

Deduction Status: Y

Violation: NON-POTABLE (RUSTY) WATER WAS OBSERVED DRIPPING DOWN FROM THE TECHNICAL COMPARTMENT INTO THE LOWER ICE BIN. THERE WAS BLACK AND RUST-COLORED STREAKS THAT EXTENDED FROM THE TOP OF THE ICE BIN INTO THE ICE ITSELF. THERE WERE RUSTING COMPONENTS IN THE TECHNICAL COMPARTMENT THAT MAY BE CONTRIBUTING TO THE CONTAMINATION OF THE ICE.

Recommendation: Discontinue use of the ice machine and dispose of the existing ice. Replace any technical components that may be contributing to the problem and completely wash, rinse and sanitize the lower ice bin.

Action: Ice machine will be rebuilt or replaced.

**Site:** PETTY OFFICER'S MESS

Deduction Status: Y

Violation: THE HOT LINE SNEEZE GUARD IS TOO SHORT TO PROTECT THE FOOD ITEMS LOCATED UNDERNEATH.

Recommendation: 7.3.3.6.1 Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.

Action: We will investigate re positioning the sneeze guards.

| Item No. | Description   | Points Deducted |
|----------|---|-----------------|
| 20       | PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated | 0               |

**Site:** MAIN GALLEY - SAUCE STATION

Deduction Status: N

Violation: A LARGE CONVECTION OVEN WAS FOUND POSTED OUT OF ORDER FOR MORE THAN A WEEK DUE TO AN ELECTRICAL MALFUNCTION. THE PARTS ARE ON ORDER.

Recommendation: Repair this unit as soon as the parts arrive.

Action: Parts on order. Oven to be repaired when parts arrive.

**Site:** MAIN GALLEY - ROOM SERVICE

Deduction Status: N

Violation: THE BLAST CHILLER WAS FOUND POSTED OUT OF ORDER FOR APPROXIMATELY ONE MONTH. REPLACEMENT PARTS ARE ON ORDER. THERE IS ANOTHER BLAST CHILLER IN THE MAIN GALLEY.

Recommendation: Repair this unit as soon as the parts arrive.

Action: Unit to be repaired when parts arrive.

**Site:** MAIN GALLEY - PASTRY

Deduction Status: N

Violation: ONE BELT ON THE DOUGH ROLLER WAS FRAYED ALONG THE EDGE. A REPLACEMENT BELT IS ON ORDER.

Recommendation: Replace the belt as soon as the new arrives.

Action: Belt will be replaced.

| Item No. | Description  | Points Deducted |
|----------|--|-----------------|
| 21       | Nonfood-contact surfaces designed, constructed, maintained, installed, located | 1               |

**Site:** FOOD SERVICE GENERAL

Deduction Status: Y

Violation: SEVERAL HINGE COVERS WERE MISSING ON SEVERAL PIECES OF EQUIPMENT, ESPECIALLY REFRIGERATION UNITS, MAKING THIS EQUIPMENT DIFFICULT TO CLEAN.

Recommendation: 6.3.2.2.3 Nonfood-contact equipment shall be maintained in good repair and proper adjustment including: (2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

Action: Hinge covers will be replaced.

**Site:** FOOD SERVICE GENERAL

Deduction Status: Y

Violation: SEVERAL PIECES OF EQUIPMENT HAD DAMAGED GASKETS.

Recommendation: 6.3.2.2.3 Nonfood-contact equipment shall be maintained in good

repair and proper adjustment including: (2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

Action: Gaskets will be replaced.

**Site:** HAMBURGER GRILL

Deduction Status: Y

Violation: THE GASKETS DID NOT SEAL PROPERLY ON THE DOORS OF THE UNDERCOUNTER REFRIGERATOR.

Recommendation: 6.3.2.2.3 Nonfood-contact equipment shall be maintained in good repair and proper adjustment including: (2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

Action: Gaskets will be replaced.

| Item No. | Description   | Points Deducted |
|----------|---|-----------------|
| 22       | Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits | 0               |

**Site:** MAIN GALLEY DISHWASH AREA

Deduction Status: N

Violation: THE PRESSURE GAUGES ON BOTH THE GLASSWASH AND THE FLIGHT TYPE DISHWASHERS EXCEEDED 25 PSI. THE FINAL RINSE TEMPERATURE GAUGE EXCEEDED THE RANGE OF THE SCALE. THE MEASURED FINAL RINSE TEMPERATURE WAS WITHIN ACCEPTABLE LIMITS.

Recommendation: 7.5.6.1.3 The flow pressure of the fresh hot water sanitizing rinse in a warewashing machine may not be less than 100 kilopascals (15 pounds per square inch) or more than 170 kilopascals (25 pounds per square inch) as measured in the water line immediately downstream or upstream from the fresh hot water sanitizing rinse control valve.

Action: Gauges will be repaired or replaced.

**Site:** MAIN GALLEY - POTWASH

Deduction Status: N

Violation: THE MECHANICAL POTWASH WAS POSTED OUT OF ORDER SINCE 04 DECEMBER 2003. THIS IS THE ONLY POTWASH ON

BOARD THE VESSEL. THE DEFECTIVE THERMOSTAT IS ON ORDER AND THE HOBART TECHNICIAN WILL BE ON BOARD TO COMPLETE THE REPAIRS.

Recommendation: Repair this unit as soon as the parts arrive.

Action: This unit will be repaired as soon as the parts arrive.

| Item No. | Description                                       | Points Deducted |
|----------|---|-----------------|
| 25       | Wiping cloths / chef=s towels clean, stored, used | 0               |

**Site:** MAIN GALLEY - DISHWASH AREA

Deduction Status: N

Violation: A WET WIPING CLOTH WAS FOUND STORED INSIDE A DIRTY COFFEE URN INSTEAD OF IN A SANITIZING SOLUTION.

Recommendation: 7.3.3.4.4.2 Wiping cloths shall be restricted to the following: (2) Cloths used for wiping food spills shall be dry and used for wiping food spills from tableware and single-service articles or wet and cleaned, stored in a chemical sanitizer, and used for wiping spills from food-contact and nonfood-contact surfaces of equipment.

Action: Staff instructed on proper storage of sanitizing cloths.

| Item No. | Description  | Points Deducted |
|----------|--|-----------------|
| 26       | Food-contact surfaces equipment / utensils clean; Safe | 0               |

**Site:** MAIN GALLEY - BUTCHER SHOP

Deduction Status: N

Violation: A FEW PREVIOUSLY CLEANED MEDIUM-SIZED PLASTIC CONTAINERS WERE FOUND STORED AS CLEAN. SOME OF THE SOILAGE IS DUE TO THE MANUFACTURER'S LABELS THAT WERE NOT COMPLETELY REMOVED BEFORE PLACING THE ITEMS IN SERVICE.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Item was re cleaned.

**Site:** MAIN GALLEY - DISHWASH AREA

Deduction Status: N

Violation: A FEW PREVIOUSLY CLEANED ITEMS WERE FOUND SOILED AND STORED ON THE CLEAN STORAGE RACKS

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be

clean to sight and touch.

Action: Staff instructed to do a more thorough job cleaning and checking items.

| Item No. | Description  | Points Deducted |
|----------|--|-----------------|
| 27       | Equipment / utensils non-food-contact surfaces clean | 0               |

**Site:** MAIN GALLEY - PASTRY

Deduction Status: N

Violation: A SMALL AMOUNT OF MOLD WAS NOTED ON A GASKET OF AN UNDERCOUNTER REFRIGERATOR (#12D)

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: This has been cleaned.

| Item No. | Description  | Points Deducted |
|----------|--|-----------------|
| 30       | Hand cleanser, sanitary towels, waste receptacles, handwash signs; maintenance | 0               |

**Site:** LIDO BAR

Deduction Status: N

Violation: A "WASH HANDS OFTEN" SIGN WAS NOT POSTED FOR THIS HAND WASH STATION.

Recommendation: 7.7.1.1.7 A sign stating "WASH HANDS OFTEN" in a language that the food employees understand shall be posted over handwashing sinks.

Action: Sign has been replaced.

| Item No. | Description   | Points Deducted |
|----------|---|-----------------|
| 33       | Decks / bulkheads / deckheads construction, repair, clean | 1               |

**Site:** CENTER BEVERAGE STATION

Deduction Status: Y

Violation: THE DRAIN UNDERNEATH THE TEA MACHINE WAS DIRTY.

Recommendation: Clean out this drain area.

Action: Drain has been cleaned.

**Site:** HAMBURGER GRILL

Deduction Status: Y

Violation: RECESSED GROUTING WAS NOTED IN THIS AREA.

Recommendation: Replace the recessed grouting with new.

Action: There is an ongoing program to maintain the decks. Areas noted will be addressed.

**Site: HAMBURGER GRILL & LIDO GALLEY**

Deduction Status: Y

Violation: BULKHEADS WERE DIFFICULT TO CLEAN DUE TO EXPOSED UTILITY LINES.

Recommendation: 7.7.4.1.7 Exposed utility service lines and pipes, including lines for fire detection and protection systems, shall be installed so they do not obstruct or prevent cleaning.

Action: Will investigate relocating these lines.

**Site: PROVISIONS - ICE CREAM BOX**

Deduction Status: Y

Violation: LOOSE SOFT SEALANT NOTED ON BULKHEAD.

Recommendation: Replace loose sealant.

Action: Sealant will be replaced.

**Site: FOOD SERVICE GENERAL**

Deduction Status: Y

Violation: THE DECKS WERE DIFFICULT TO CLEAN DUE TO DAMAGED DECK TILES AND RECESSED OR EXCESSIVE GROUT.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: There is an ongoing program to maintain the decks. Areas noted will be addressed.

**Site: FOOD SERVICE GENERAL**

Deduction Status: Y

Violation: THE BULKHEADS AND DECKHEADS WERE DIFFICULT TO CLEAN DUE TO GAPS, LOOSE SEALANT AND OPEN SEAMS.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: There is an ongoing program to maintain the facilities. Areas noted will be addressed.

**Site:** MAIN GALLEY - SOUP STATION

Deduction Status: Y

Violation: A LARGE AMOUNT OF WATER WAS NOTED ON THE DECK AROUND THE VEGETABLE STEAMER.

Recommendation: Squeegee the water to the scupper.

Action: Cleared.

| Item No. | Description   | Points Deducted |
|----------|---|-----------------|
| 34       | Plumbing fixtures / supply / drain lines / drains installed, repair | 0               |

**Site:** MAIN GALLEY - SOUP STATION

Deduction Status: N

Violation: A SMALL LEAK WAS NOTED IN THE LINE BEHIND THE VEGETABLE STEAMER.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Repaired.

**Site:** MAIN GALLEY - SOUP STATION

Deduction Status: N

Violation: A SMALL WATER LEAK WAS NOTED IN THE STEAM LINE OF THE SMALL STEAM KETTLE

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Repaired.

| Item No. | Description                 | Points Deducted |
|----------|-----------------------------|-----------------|
| 36       | Lighting provided, shielded | 0               |

**Site:** MAIN GALLEY - SOUP STATION

Deduction Status: N

Violation: THE COVER TO THE FLUORESCENT LIGHT ON THE

DECKHEAD NEAR THE VEGETABLE STEAMER WAS  
BROKEN.

Recommendation: Replace this light cover.

Action: Cover will be replaced.

| Item No. | Description                                      | Points Deducted |
|----------|--|-----------------|
| 37       | Rooms / equipment vented, humidity, condensation | 0               |

**Site:** MAIN GALLEY - SOUP STATION

Deduction Status: N

Violation: A LARGE AMOUNT OF CONDENSATE WAS NOTED ON THE DECKHEAD ABOVE THE VEGETABLE STEAMER. THERE IS NO EXHAUST VENTILATION IN THE UNIT'S HOOD AREA.

Recommendation: 7.7.6.1.2 Ventilation hood systems and devices shall operate effectively to prevent grease and condensate from collecting on the bulkheads and deckheads and remove contaminants generated by equipment located under them.

Action: Will investigate a solution to increase exhaust.

| Item No. | Description  | Points Deducted |
|----------|--|-----------------|
| 40       | IPM procedures developed; followed; outer openings protected | 0               |

**Site:** INTEGRATED PEST MANAGEMENT

Deduction Status: N

Violation: THE ACTIVE MONITORING INSPECTIONS FOR PESTS IN THE OPERATIONAL AREAS OF THE SHIP ARE CONDUCTED WEEKLY AND DOCUMENTED, BUT NO INSPECTIONS ARE CONDUCTED AT NIGHT. THEIR CURRENT PLAN DOES NOT MENTION ANY NIGHT TIME MONITORING.

Recommendation: 8.1.1.1.2 The Integrated Pest Management Plan shall set a schedule for periodic monitoring inspections including some at night.

Action: Plan will be amended.

| Item No. | Description   | Points Deducted |
|----------|---------------|-----------------|
| 9999     | Miscellaneous | 0               |

**Site:** CORRECTIVE ACTION STATEMENT

Deduction Status: Y

Violation: IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE



STANDARD OPERATING PROCEDURES AND MONITORING  
PROCEDURES IMPLEMENTED TO PREVENT THE  
RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE  
CORRECTIVE ACTION STATEMENT AS A WORD  
PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT  
TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT.  
PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO:  
VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: SHIP  
NAME - CAS - [INSERT INSPECTION DATE] .

Recommendation: